UNITED STATES DEPARTMENT OF AGRICULTURE
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Housekeepers' Chat Friday, November 14, 1930.

NOT FOR PUBLICATION

Subject: Looking back at summer vacation." And planning as good or a better one for next year. A talk on phases of the family budget approved by the Bureau of Home Economics, U. S. D. A.

Bulletin available: "Planning and Recording Family Expenditures".

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Did you have a good vacation this past summer? If not, why not? Was it lack of plan, or lack of money? A vacation doesn't usually just happen. It must be built on hopes, - on plans of a very definite nature, whether it is to be short or long, inexpensive or elaborate. Circumstances may prevent your making final arrangements, but there's no harm in having enough money tucked away to meet any reasonable vacation project that may develop.

Of course the outstanding vacation in my immediate circle of acquaintances was my Next Door Neighbor's trip to South America. Now, that's my idea of a first-rate change and rest. Personally, I'd have to save up for the next five years or more to manage such a trip. And I couldn't take the time. So I have every sympathy with the busy mother who says that she, too, can't take the time and hasn't got the money for a real vacation. I sympathize with her- but I don't agree with her attitude of giving up.

No, sir. ... Why not take a look backwards first, and see what was wrong with this year's holiday? Not enough of it, to begin with. You couldn't go away to the place you preferred, in the second place, because of the cost. You didn't get a real rest and change. The children didn't like it. Oh, well, I scarcely need to go on.

Why not, instead, take a long look ahead and see what kind of a vacation you want next summer, and what you must do to fulfill your hopes? If you wait until spring, there won't be time to squeeze the necessary pennies and dollars out of all the other temptations - or requirements - for spending. If you start now, you have the rest of November, December, and all of the first half of 1931, for regular savings.

Yes, it's quite true that other compelling uses for money will confront one long before vacation rolls around. That's always the case, no matter when you start. Christmas is not far off, and there are the usual birthdays, school expenses, people getting married, and so on. These needs must not be allowed to encroach upon savings, that have been started for a particular purpose, such as a vacation.

Regularity's the important thing. By starting now, when vacation time is seven or eight months away, it will not be hard if one is firm about it. Suppose you save two dollars a week for thirty weeks. Sixty dollars will be on hand when it is wanted. Or save as much more or less, as you will require for the kind of vacation you want, and the number of people you must plan for.

Get everybody to enter into the spirit of your efforts, and do without unnecessary expenditures to set aside the required sum. Children in a family have to learn from their earliest years that if they have one thing they want, something else must be foregone. Which shall it be? A new toy, a movie, or a little more for vacation?

"But, Aunt Sammy," I hear someone protesting,"I'm economizing all I can right now. I can't possibly begin to save, at least until I get some other expenses out of the way."

Yes, that's the way it seems. But where there's a will, there's a way, and if you look for the little leaks, you will find some.

The ways in which small savings can be made, are different for each homemaker. Here and there, one can make some article of clothing or furnishing serve a little longer. One may not be as up-to-date as usual,- but who cares about that next summer when off on vacation?

Food cost can be reduced by planning good, nourishing, but low-priced menus. Make a sort of game of seeing what attractive meals can be produced within a limited sum, always keeping a good balance in the menu. Serve slightly smaller portions, and wait for the family to ask for second helpings. Use leftover vegetables and other good materials to reduce the amounts of more expensive foods bought.

The labor cost of clothes can be cut down by doing the work oneself. In fact, perhaps there are a number of odd jobs that can be taken over by the growing boys and girls who would do them willingly if they understood that their work helped toward a summer at a lake or beach.

Watch the lights and the fuel. What about the cost of articles charged and delivered compared with those bought on the cash and carry plan?

How about entertaining? And the use of the family car? Gifts? Miscellaneous reading matter? Get everybody to watch the pennies and see the dollars grow.

You have to think of course, of your holiday savings in relation to all your other expenses. This means making a plan to cover everything you need, and then watching it to catch the odd pennies for the vacation fund. But the Bureau of Home Economics can tell you in detail exactly how to do this, if you will send for its free bulletin on planning and recording family expenditures. Remember, you don't have to wait for January first to make a budget. Start now.

Perhaps you think some of this talk is pretty dry and prosaic. Suppose I give you now, by way of contrast, a suggestion that will, as Uncle Ebenezer says, "moisten your whistle?"

The next time you have a few friends in, give them a hot spiced drink, for a change. You'll be surprised how much they'll like it. Try spiced grape juice for your next evening club meeting, and on Thanksgiving evening-when everyone's too full of turkey dinner to want a real supper, pass hot spiced cider with a few sweet cookies, or some nuts to be cracked, with raisins, or Malaga grapes.

I'll tell you how to make each of these delectable beverages, if you will get your pencils and notebooks ready.

First, hot spiced grape juice; - five ingredients:

1 quart grape juice	8 to 12 pieces of stick cinnamon
1/2 cup of sugar	12 to 16 whole cloves
1/8 teaspoon salt	

Mix all the ingredients and bring to the boiling point. Allow the fruit juice to stand for three or four hours so that the flavor of the spice will be drawn out. When ready to be served, reheat, and remove the spices.
Lemon juice may be added if desired.

Simple, isn't it? And be sure to make plenty, for everyone will want a second serving.

The spiced cider is made in about the same way, and is particularly good around the Thanksgiving holiday season. Although, of course, there's no reason why you can't have it tomorrow night for dinner, or for Sunday supper, or any other time you please. Are you ready to take it down?

Six ingredients for spiced cider:

1 quart sweet cider	8 pieces stick cinnamon
1/4 cup sugar	12 whole cloves
1/8 teaspoon salt	1/4 teaspoon powdered all spice

Mix all the ingredients and bring to the boiling point. Let it stand for some hours. Reheat and remove the whole spices before serving.

Monday: Time Savers in the Sewing Room.